



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD RIED KELLERBERG 2022

A real Wachau classic! Powerful yet elegant with impressive structure. Complex and age-worthy!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlössel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

VINEYARD & CELLAR

The cultivation by hand of the steep stone terrace vineyards and the meagre soil are reducing the yield. Grüner Veltliner grapes from Kellerberg are harvested by hand in multiple strict harvest passages. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks and in large wooden barrels, the wine is aged first in steel tanks and after that in large wooden casks for a few months.

CHARACTER & STYLE

Concentrated wines with depth are characteristic for Ried Kellerberg. Already the nose is compact and expressive; strong flavour, smokiness, some pineapple, meadow herbs and yellow apple, deeply spicy on the palate, textured and shaped by a firm structure. Precise and powerful with a beautiful acidity and mineral aftertaste. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Well chilled, Grüner Veltliner Smaragd Ried Kellerberg is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or roasted sea bass with rosemary potatoes, as well as with Austrian classics such as Wiener schnitzel or baked porcini mushrooms with tartare sauce. Also, more exotic styles such as an Indian lamb biryani (lamb stew with curry, cashew nuts and raisins) are great partners.

2022: 95 Points | FALSTAFF 96 Points | A LA CARTE 94 Points | JAMES SUCKLING
17 Points | JANCIS ROBINSON 94 Points | VINOUS 92 Points | PARKER

2021: 96 Points | FALSTAFF 96 Points | A LA CARTE 94 Points | PARKER
94 Points | WINE & SPIRITS

2020: 95 Points | A LA CARTE 94 Points | FALSTAFF 92 Points | DECANTER
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 97 Points | WINE ENTHUSIAST 96 Points | A LA CARTE
94+ Points | PARKER 94 Points | JAMES SUCKLING

2018: 96 Points | WINE & SPIRITS 95 Points | WINE ENTHUSIAST 93 Points | PARKER



Alcohol: 13,5 % | Acidity: 5,9 ‰ | Residual Sugar: 2,1 g/l

0.75l | 1.5l | 3l



BAROQUE CELLAR PALACE



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

